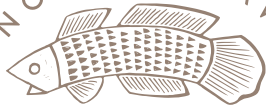


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

MAY
SUNDAY BRUNCH
BUFFET MENU
9:30 AM - 1:30 PM

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE
PROMISES TO ELEVATE THE ENTIRE DINING
EXPERIENCE WITH LOCAL PRODUCTS.

SALAD BAR

MIX GREENS

LITTLE GEM
ROMAINE LETTUCE

KIMCHEE

SUMIDA FARM
WATERCRESS
& ALOHA TOFU

chili chickpea crunch, fried garlic

SPINACH, MOZZARELLA,
RASPBERRY SALAD
balsamic vinaigrette

WATERMELON, FETA,
MINT SALAD
cucumber, basil,
lemon vinaigrette

BUTTER LETTUCE SALAD
farm vegetables, red onions,
toasted pumpkin seeds,
lilikoi dressing

SUSHI STATION

TEMAKI SUSHI
spicy ahi, california,
scallop and masago,
unagi and cucumber

FUTOMAKI

WAFFLE STATION

TOPPINGS

assorted berries, banana foster,
whipped cream, fruity pebbles,
frosted flakes, cocoa puff,
lucky charms, nutella,
chocolate syrup, maple syrup

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

FRIED OYSTERS

BACON & SAUSAGE

KALUA BENEDICT

SNOW CRAB LEGS
clarified butter

SALT & PEPPER SHRIMP

GARLIC
SEAFOOD SCAMPI
scallop, shrimp, clams,
roasted broccoli

CHICKEN KALBI
mozzarella, gochujang sauce,
green onions

SEARED FRESH CATCH
salsa verde, ho farm tomato,
lemon

VEGETABLE MEDLEY

PRINCE FRIED RICE

YUKON GOLD
MASHED POTATO
truffle paté

CREPES SUZETTE

CARVING STATION

KIAWE SMOKED PRIME RIB
carved to order, au jus
& creamy horseradish

PORCHETTA
crispy pork belly with
calamanci garlic sauce

OMELETTE STATION

OMELETTE

mushroom, tomato,
bell pepper, onion,
green onion, crab, bay shrimp,
ham, portuguese sausage,
bacon, shredded cheese

RESTAURANT MANAGER
SHARELLE MARTIN

COLD BAR

AHI POKE

maui onion, ogo, kukui nuts,
kahuku sea asparagus,
kamuela cucumber,
masago, bubu arere

CALIFORNIA STYLE
SPICY POKE
avocado, imitation crab,
spicy mayo

SASHIMI

ahi, king salmon, nairagi,
kona kanpachi

SHRIMP COCKTAIL
brew poached shrimp
& classic cocktail sauce

ASSORTED
FRESH FRUITS
banana, berries, melons
orange, papaya, pineapple
(subject to change)

DESSERTS

PRINCE BREAD
PUDDING

punalu'u sweet bread, raisins,
lemon, laie vanilla cream anglaise

CHOCOLATE
MACADAMIA NUT PIE

PASTRY CHEFS
CREATIONS

ICE CREAM

seasonal sorbet & ice cream

Contains Nuts

\$91 ADULT | \$54.50 CHILD (6-10 years old) | Price & menu are subject to change without notice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know of any allergies or dietary restrictions. 041726